

FOR THE TABLE

Selection of artisan bread, whipped butter	£7.50
Salamanca olives	£5.00
Jersey rock oysters (1 uni.)	£3.00

STARTERS

Red, golden and candy beetroot salad with stracciatella, endives,
orange dressing and toasted hazelnuts - £14.50

English asparagus with poached egg, wild garlic,
parmesan cream and pine nuts - £17.00

Yellowfin tuna with ginger and garlic dressing, yuzu gel and wasabi leaves - £22.50

Scottish scallops, Parma ham crumb, pea purée and beurre blanc - £23.00

Steak tartare with cured egg yolk and rosemary crackers - £17.50

Vitello tonnato - £19.50

MAINS

Ravioli with Taleggio and thyme, chilli and peppers sauce - £24.00

Catch of the week - MP

Dover sole meunière with caper and lemon butter - MP

Corn fed chicken breast with morels, rainbow swiss chard
and Burgundy cream sauce - £34.00

Duck breast, glazed miso celeriac, pear gel, chicory and Marsala jus - £35.00

Roast lamb rump and confit belly
with broad bean purée, lamb fat potato and jus - £41.00

Ribeye (300g), béarnaise sauce - £45.00

900g Lake District côte de boeuf and bone marrow jus - £98.00 (To share)

SIDES

Baby spinach with olive oil or cream - £8.50

French fries - £7.00

Oak leaf lettuce with buttermilk dressing and avocado - £8.00

Roasted carrots with tahini dressing - £9.50

Deep fried Chiodini mushroom with rosemary cream - £8.50

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.
NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF
ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST.

ALL PRICES INCLUDE VAT AT 20% AND A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.